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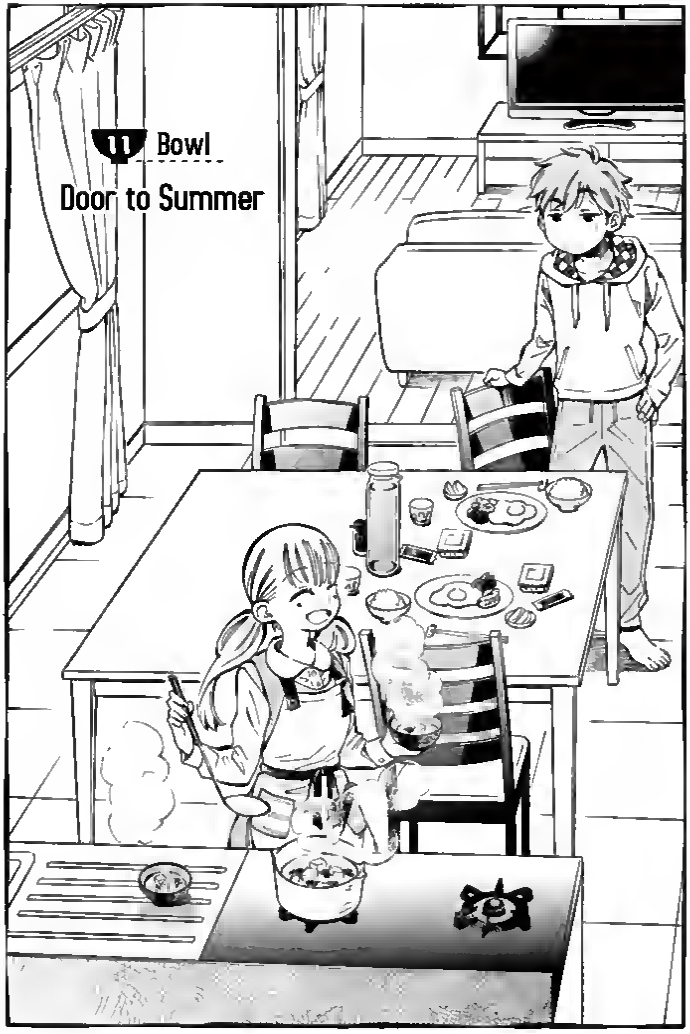
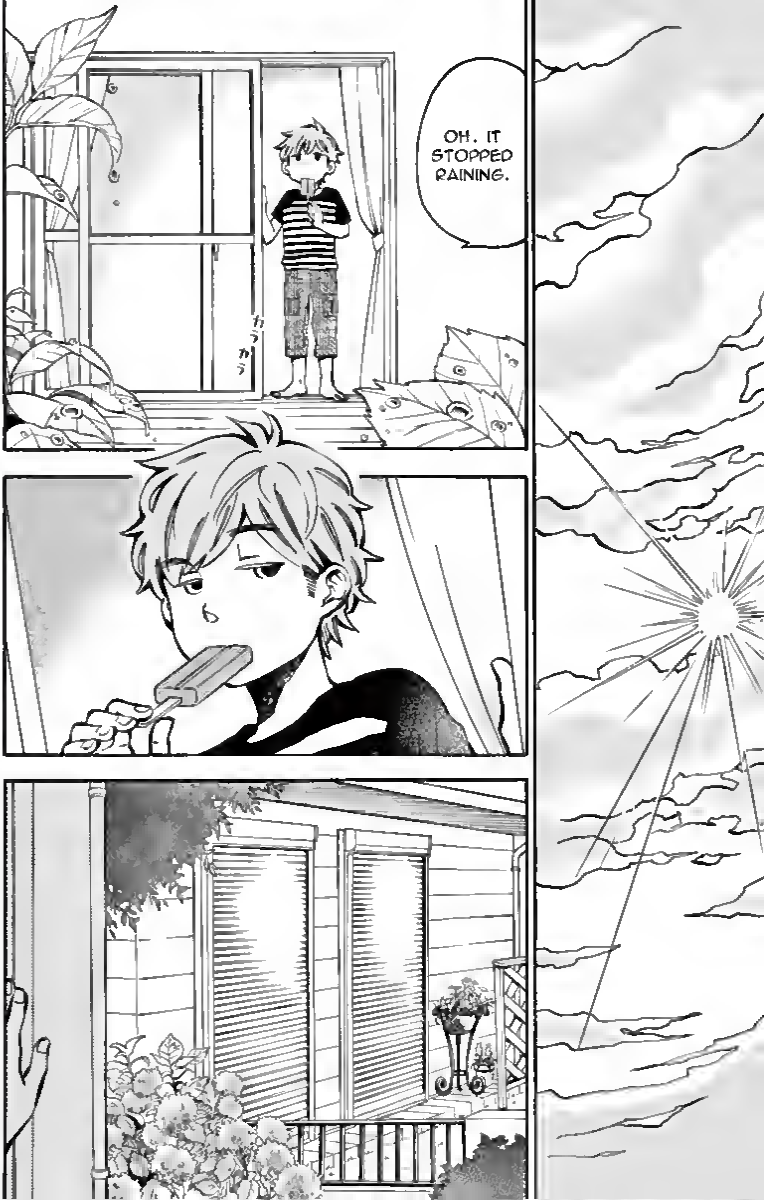
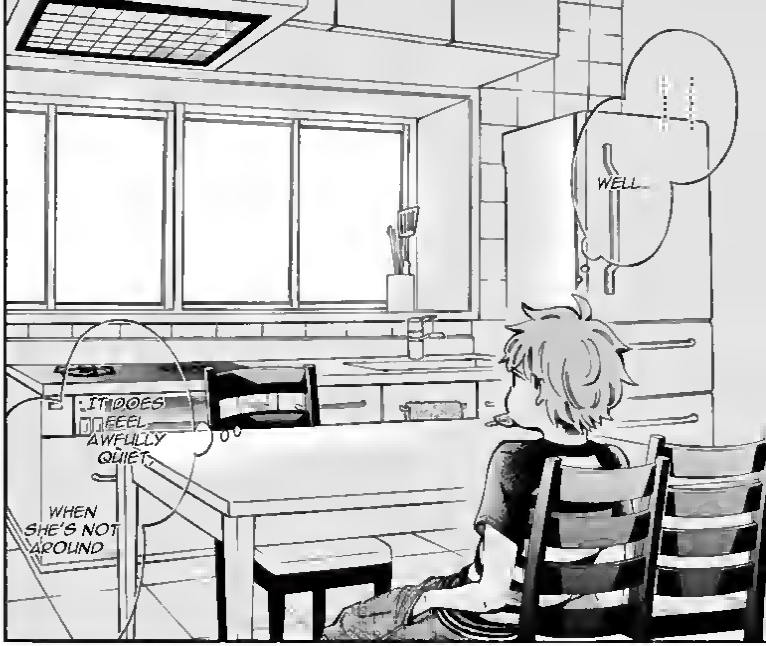

11 Bowl
Door to Summer


OH. IT STOPPED RAINING.
ガラガラ

SORRY THAT IT'S NOT YAE-CHAN~
I'LL BUY YOU SOUVENIRS
.....
IT'S BEEN THREE DAYS NOW
COME ON IT'S ONLY THREE DAYS
WHAT AM I, A KID?


WELL...
IT DOES FEEL AWFULLY QUIET, WHEN SHE'S NOT AROUND

?
RRRR
CALL
080-XXXX-E
AN UN-KNOWN NUMBER
TO-MORROW SHE'LL FINALLY
RRR...
WAIT, IT'S NOT LIKE I REALLY MISS HER OR ANYTHING!

ZEN!!
GOOD MORN-ING!!
MORN-ING?
IT'S ALMOST NOON AL-READY
?
WAIT, SINCE WHEN DID YOU HAVE YOUR OWN PHONE?
Y-YAE -!?
So loud...
YUP! MORN-ING!!
NOPE, THIS IS MOM'S
I TOLD HER I GOT SOME BUSINESS TO TAKE CARE OF!
?
LIKE WHAT?

HUH?
YOU SEE, WE'RE ABOUT TO CHECK OUT FROM THE HOTEL RIGHT NOW
I JUST TOOK CARE OF IT!
UMM
I KIND OF FELT LIKE I WAS FORGETTING SOMETHING...
SO I WAS WONDER-ING FOR A WHILE,
THEN IT JUST HIT ME.

"I DIDN'T SAY GOOD MORNING TO ZEN!"
RIGHT!
PHEW, NOW I FEEL MUCH BETTER!!
AH, THAT'S RIGHT! ABOUT TOMORROW'S MISO-SOUP,
I'M THINKING OF TRYING SOMETHING DIFFERENT.
ACTUALLY, NEVERMIND!
WHAT...
HEY ZEN, ARE YOU LISTENING?
...YEAH I AM
WHAT? WHAT'S GOING TO BE DIFFERENT ABOUT IT?
.....

HEE HEE
IT'S A SURPRISE FOR TO-MORROW!

...DON'T YOU GET TOO EXCITED AND END UP SETTING THE KITCHEN ON FIRE
MWAHAHA, SAY WHAT YOU WANT WHILE YOU CAN, YOU PEASANT.
WHERE'S THAT FROM

PI
AND NOW, TODAY'S WEATHER.

I WONDER
TO-MORROW WILL BE SUNNY,
AND HOT.
WHAT MISO-SOUP WE'LL HAVE TOMORROW
IT'LL BE A HOT SUMMER DAY...
.....
I
I
I

.....?
HUH? WHY AM I AWAKE...

がばっ
SO HOT!

じっじっ
むしむし
.....

もわぁん
ARGH..
OH.. IT'S CAUSE I SLEPT WITH THE WINDOW CLOSED.
SLIDE
WHY'S IT SO HOT THIS EARLY

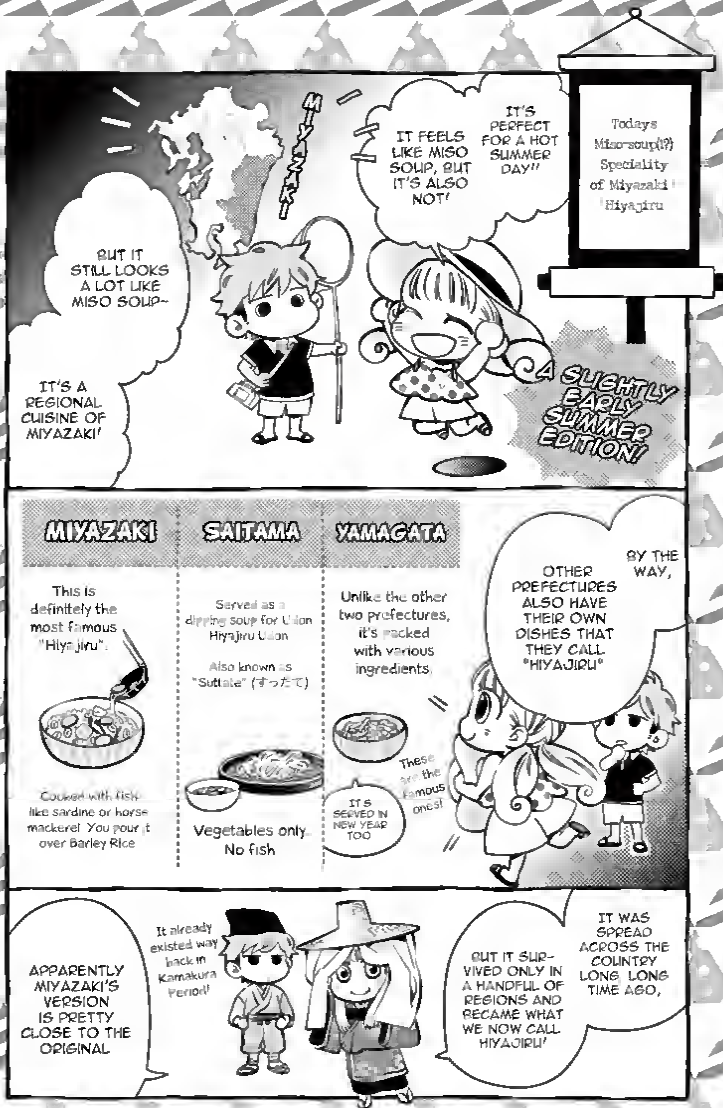
I HAVE ZERO APPETITE RIGHT NOW!!
THIS IS BAD...
H-HOPEFULLY I CAN AT LEAST FINISH THE MISO SOUP?
I DON'T THINK I'LL BE ABLE TO EAT RICE AND OTHER DISHES
STEP
STEP
STEP
HUH?
YOU ARE ALREADY AWAKE?

THAT'S RARE
MORN-ING!
AH SUMMER UNIFORM
YUP! I DECIDED TO SWITCH STARTING TODAY!
THIS IS OUR SECOND SUMMER IN THIS SCHOOL
BUT WE WERE IN DIFFERENT CLASSES LAST YEAR, RIGHT?

I GUESS I'LL WEAR MY SUMMER UNIFORM TOO
IT'S REALLY HOT TODAY
THAT'S WHY IT FEELS REFRESHING!
YEAH, IT'S SO HOT THIS MORNING~~
IT'S PERFECT!
WAIT
YOU DON'T HAVE THE APRON ON
'CUZ I'M STARTING RIGHT NOW ♪
HUH?
PERFECT

EMPTY
NOPE, NOPE.
HMM? YOU HAVEN'T STARTED AT ALL?
IS IT THAT!?
.....?
AH!

TA-DAAA!!
IT'S HIYAJIRU!
[TL NOTE] Hiyajiru – Chilled Soup
HEE HEE HEE-- I PREPARED IT LAST NIGHT
CORRECT!
.....!
I'VE SEEN THIS ON TV ONCE!
おお
I GOT TO TRY IT DURING OUR TRIP, SO I RECREATED IT!
WAIT— YOU CAN MAKE THIS AT HOME!?


Todays Miso-soup(!?) Speciality of Miyazaki ! Hiyajiru
IT'S PERFECT FOR A HOT SUMMER DAY!!
IT FEELS LIKE MISO SOUP, BUT IT'S ALSO NOT!
MIYAZAKI
BUT IT STILL LOOKS A LOT LIKE MISO SOUP~
IT'S A REGIONAL CUISINE OF MIYAZAKI!
A SLIGHTLY EARLY SUMMER EDITION!
MIYAZAKI
This is definitely the most famous "Hiyajiru".
Cooked with fish like sardine or horse mackerel. You pour it over Barley Rice
SAITAMA
Served as a dipping soup for Udon Hiyajiru Udon
Also known as "Sutsate" (すったて)
Vegetables only. No fish
YAMAGATA
Unlike the other two prefectures, it's packed with various ingredients.
These are the famous ones!
IT'S SERVED IN NEW YEAR TOO
BY THE WAY,
OTHER PREFECTURES ALSO HAVE THEIR OWN DISHES THAT THEY CALL "HIYAJIRU"
APPARENTLY MIYAZAKI'S VERSION IS PRETTY CLOSE TO THE ORIGINAL
It already existed way back in Kamakura Period!
BUT IT SURVIVED ONLY IN A HANDFUL OF REGIONS AND BECAME WHAT WE NOW CALL HIYAJIRU!
IT WAS SPREAD ACROSS THE COUNTRY LONG, LONG TIME AGO,

UMM...
THEN, FLIP IT UPSIDE DOWN AND BURN!!
FLAREEE
WILD!!
OUR HOUSE ONLY HAD A SMALL ONE TOO...
I DON'T OWN ANY GRINDING BOWLS..
Sorry
Spice grinder
GORI GORI
YOU NEED A GRINDING BOWL TO MAKE HIYAJIRU
MISO
SESAME
FISH
GORI GORI
.....
I WON'T BE ABLE TO HANDLE IT IF IT IS.
THAT'S WHY MINE IS AN ALTERNATIVE VERSION!
DON'T WORRY, THERE'S NOTHING HARD ABOUT IT!
BE-CAUSE!
WAIT! WAIT! YOU'RE SUPPOSE TO DENY IT!!
GOT IT.
くわっ

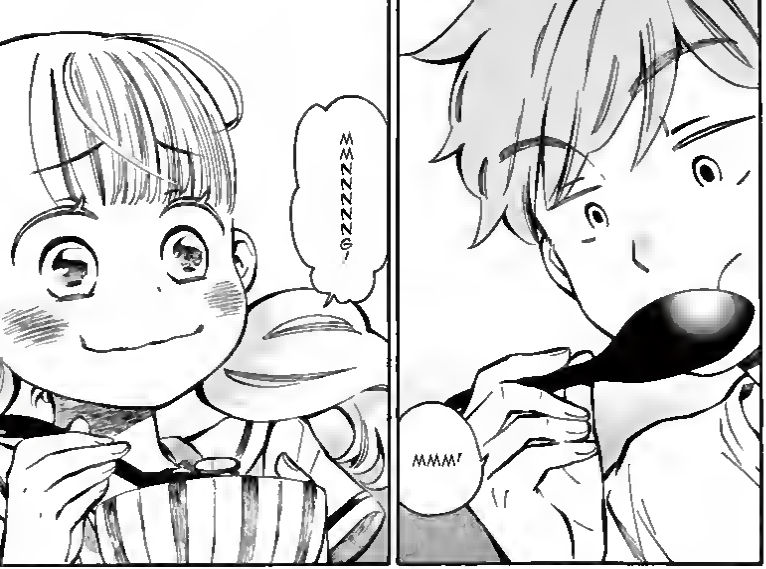
Hiyashi jiru: 3-4 serving
2 Dried horse mackerel
2 Cucumber
About 20 leaves of Perilla
1 block of Tofu
(Soft or Firm based on one's preference)
Plenty of Ground Sesame
HERE ARE THE EXTRAS!
ALONG WITH YOUR USUAL INGREDIENTS FOR MISO SOUP,
IT'S BETTER TO HAVE TOO MUCH THAN TOO LITTLE!
It can vary depending on one's preferences but these are what I like~~
FIRST, ROAST THE DRIED HORSE MACKEREL.
Fish Grill
A frying pan is good too
Put them on top of a baking paper
ONCE THEY ARE COOKED
I warm up them in soy sauce and eat them as is..
WHILE IT'S STILL HOT, OPEN THEM UP
AND REMOVE THE BONES
RE-MOVE!
RE-MOVE !!

TAKE THIS!!
LOOKS REALLY TIME-CONSUMING.
Point ①
Make sure to remove all the bones, even the tiny ones
You don't want it hurting you when you eat
Little-by-little
SINCE YOU'LL NEED BOTH HANDS,
I RECOMMEND DOING IT WHILE WATCHING TV
Little-by-little
This is the only time-consuming part!
ONCE YOU'RE DONE REMOVING THE BONES,
NEXT IS PREPARING THE MISO SOUP!
Point ②
Burn the Miso!!
BURN IT!
SPREAD IT ON A SHEET OF ALUMINIUM FOIL,
AND PUT IT IN A TOASTER FOR 10MIN.
BY ROASTING THE MISO, YOU CAN ELIMINATE THE ODOR AND MAKE IT SUITABLE FOR THE CHILLY, HIYAJIRU.
Cheat sheet
Spread it inside grinding bowl and roasting it is the original method!
IF YOU CAN SEE A SLIGHT BURN, IT'S GOOD!

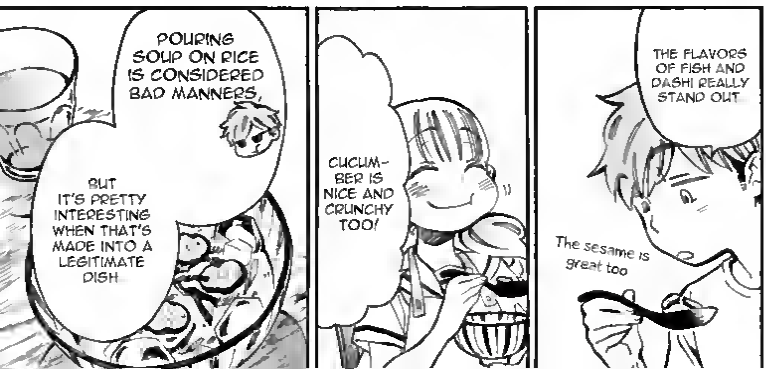
?
ぼや
THE FLAVOR GETS WEAKENED WHENEVER YOU ADD ICE OR MIX IT WITH RICE, SO YOU WANT TO MAKE IT 2-3 TIMES THICKER THAN USUAL!
IT'LL BE A DISASTER IF YOU DON'T FOCUS!!
?
Point 3
Make sure the broth is thick!
LASTLY, YOU HAVE TO EXTRACT THE DASHI
AND THIS IS THE MOST IMPORTANT PART!
ばん
THAT'S WHY THE DENSITY OF THE DASHI IS IMPORTANT
APPARENTLY IT'S HARDER TO TASTE SAVORY STUFF IF IT'S COLD
Hot Sweet
Cold Salty
flavors are accentuated.
By the way
DIFFERENT TEMPERATURES CAN HELP ACCENTUATE DIFFERENT FLAVORS
Roasted Miso
Cucumber
ONCE THE DASHI BROTH IS COOLED, ADD ALL THE INGREDIENTS TOGETHER AND MIX THEM!
Horse mackerel
Perilla
Ground sesame
You can crumble the tofu with your hands!
THE MORE SPICES, THE BETTER~

Point④
Let it sit for some time
IT WILL LET THE CUCUMBER BLEND IN AND IT'S TEXTURE WILL BE LIKE IT'S BEEN PICKLED!!
MAKE SURE TO CHILL IT IN THE REFRIGERATOR FOR AT LEAST AN HOUR!
This is why I made it yesterday night
AND IT'S DONE!!
IS WHAT I'D LIKE TO SAY, BUUUUT!
THE END
IT DEPENDS ACTUALLY.
Umm
IS IT OKAY FOR THE RICE TO BE WARM EVEN THOUGH THE SOUP IS COLD?
I'LL GET THE RICE
Ones where even the rice is cold.
APPARENTLY THERE ARE PEOPLE WHO PREFER EVERYTHING CHILLED UP
Pick whichever you prefer

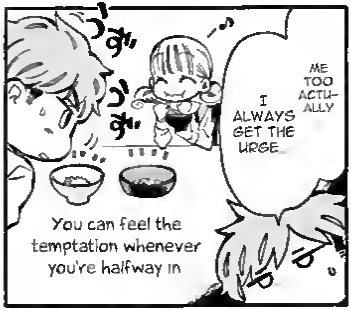
FOR ME, EATING HOT AND COLD AT THE SAME TIME,
GIVES YOU THE SAME AWESOME FEELING AS EATING ICE CREAM ON PANCAKE!
Both hot and cold are fabulous!
You're using sweets as an example?
SINCE THE ICE WILL BE MELTING, BE CAREFUL NOT TO LET THE SOUP GET DILUTED TOO MUCH!!
HERE, DIG IN!
HERE I GO.


MMMMMM~
MMM!

BUT IT FEELS TOTALLY DIFFERENT WHEN IT'S COLD MISO SOUP
WOW IT'S THE USUAL "MISO SOUP POURED ON RICE".
So good!
IT'S WONDERFUL ~~♡

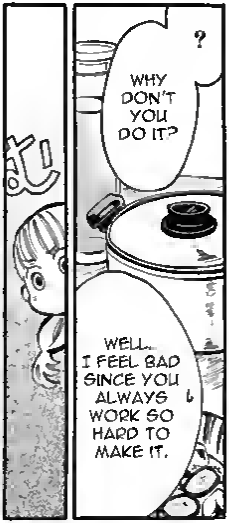

POURING SOUP ON RICE IS CONSIDERED BAD MANNERS.
BUT IT'S PRETTY INTERESTING WHEN THAT'S MADE INTO A LEGITIMATE DISH
CUCUM-BER IS NICE AND CRUNCHY TOO!
THE FLAVORS OF FISH AND DASHI REALLY STAND OUT
The sesame is great too

AH.


ME TOO ACTUALLY
I ALWAYS GET THE URGE
You can feel the temptation whenever you're halfway in

BUT I LOVE POURING MISO SOUP ON RICE!
I DO IT PRETTY OFTEN!

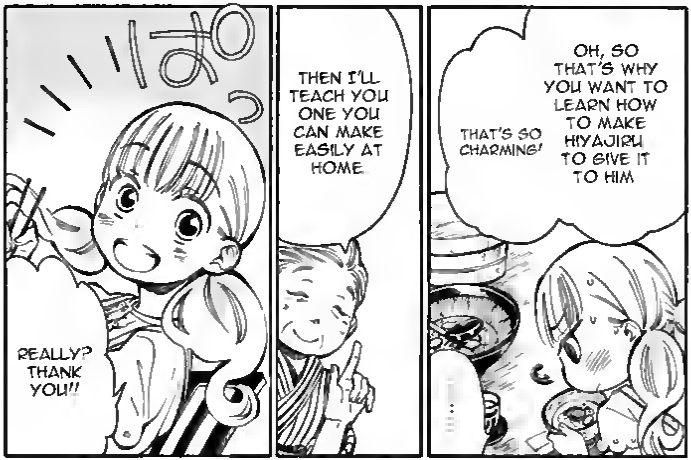
NO HOLDING BACK IN FRONT OF "MOM"!
Oh...
I GIVE YOU PERMISSION TO DO IT OCCASIONALLY!

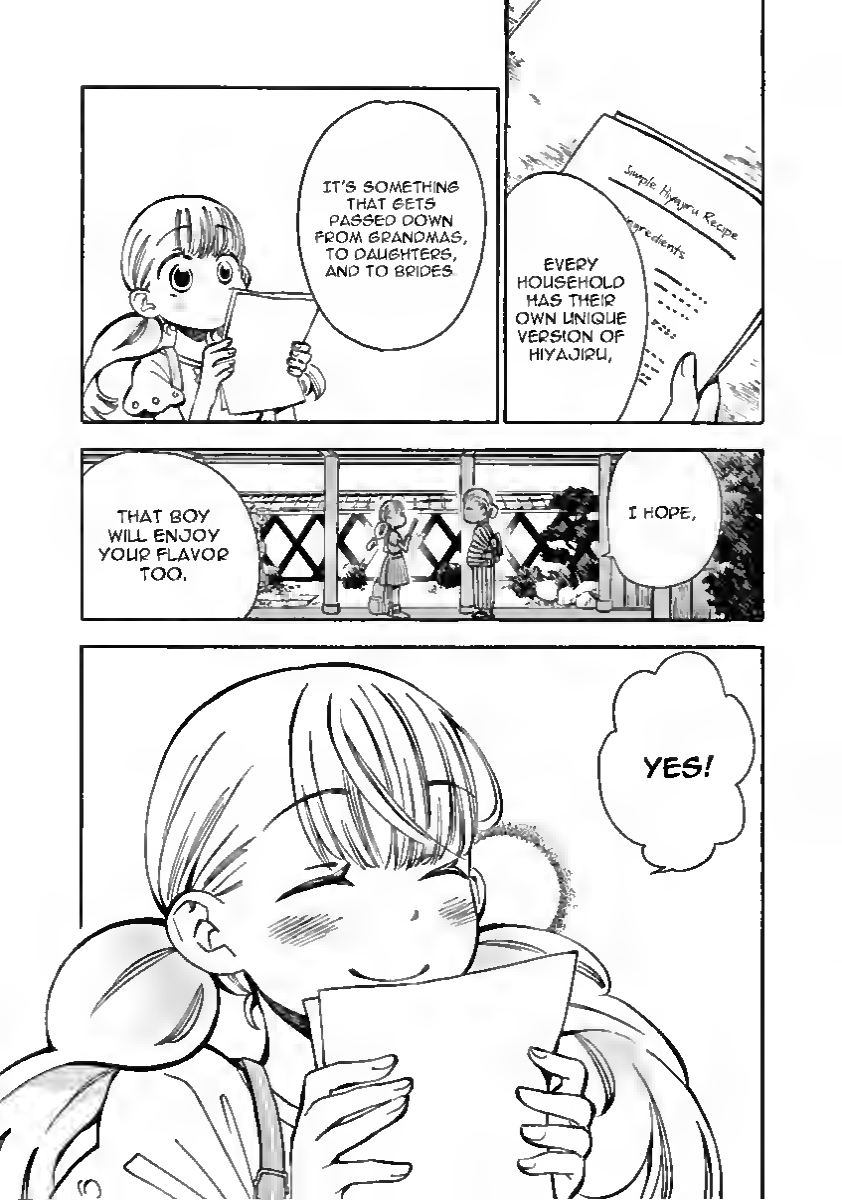

?
WHY DON'T YOU DO IT?
WELL... I FEEL BAD SINCE YOU ALWAYS WORK SO HARD TO MAKE IT.

FU FU FU, THAT'S JUST LIKE A MOM.
THEN I CAN GO: "THAT'S BAD MANNERS"
THAT'S THE FULL DEAL?
I'M GONNA GET SECONDS
WANT SOME TOO, ZEN?
THANKS
WAIT?
I THOUGHT I HAD NO APPETITE...
..YOU REMINDED ME OF THAT THING
THE OWNER OF THE HOTEL WE WERE STAYING!
SHE WAS SUCH A LOVELY LADY!
AND...
By the way
WHO TAUGHT YOU ALL THIS?

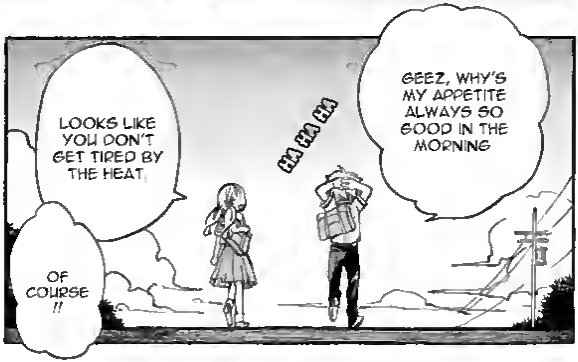
OH, MY!!
YOU COOK YOUR OWN BREAKFAST? THAT'S WONDERFUL!
DIDN'T YOU SAY YOU WERE STILL IN MIDDLE SCHOOL?
IS JUST GOING ON HER MORNING DATE~~
YOU ARE SO DILIGENT.
I-IT'S NOTHING LIKE THAT OKAY!!
THAT'S BECAUSE SHE LEAVES BEFORE YOU WAKE UP
I NEVER HEARD OF THIS...
DAD
FU FU, YOU GOT IT ALL WRONG THIS SNEAKY GIRL...

I told you it's different
"MORNING" IS THE BEST PART~~
IT FEELS SO REFRESHING!
WHAT'S WRONG WITH A MORNING DATE?


REALLY? THANK YOU!!
THEN I'LL TEACH YOU ONE YOU CAN MAKE EASILY AT HOME
THAT'S SO CHARMING!
OH, SO THAT'S WHY YOU WANT TO LEARN HOW TO MAKE HIYAJIRU TO GIVE IT TO HIM


Simple Hiyayu Recipe
Ingredients
EVERY HOUSEHOLD HAS THEIR OWN UNIQUE VERSION OF HIYAJIRU,
IT'S SOMETHING THAT GETS PASSED DOWN FROM GRANDMAS, TO DAUGHTERS, AND TO BRIDES.
I HOPE,
THAT BOY WILL ENJOY YOUR FLAVOR TOO.
YES!

YOU'RE PUTTING YOUR SUMMER UNIFORM!
YEAH, CAN'T HELP IT...
ZEN~~
WE'RE GONNA BE LATE
OH!
I'VE BEEN LOOKING FORWARD TO TODAY NONSTOP,
GOOD!
HOW WAS THE HIYAJIRU?
EVER SINCE I RECEIVED THE RECIPE YESTERDAY
OH, IT WAS GREAT FOR A HOT DAY LIKE THIS
I liked it a lot



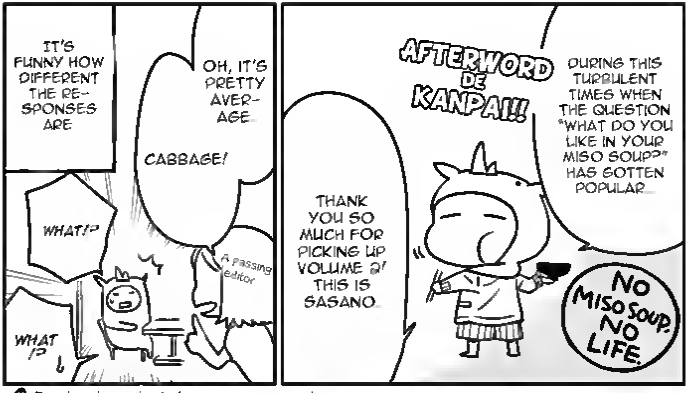
Misoshiru de kanpai! volume 2 end

夏にオススメ！冷やし汁

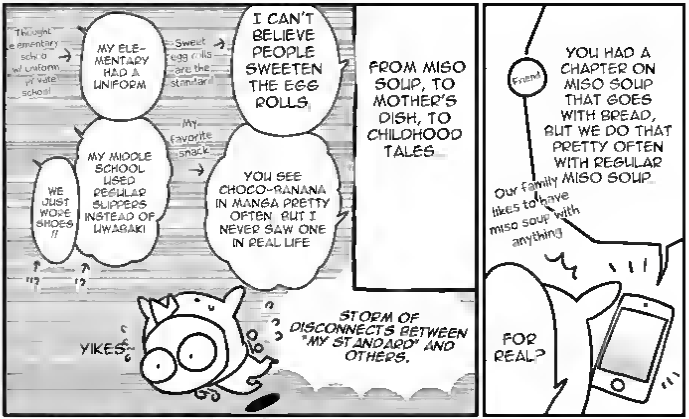
あつあつの冷やしはお好みで

つめたい汁でごはんにかけて！
シャキシャキのきゅうりもポイント
旨味たっぷりおいしいよ～

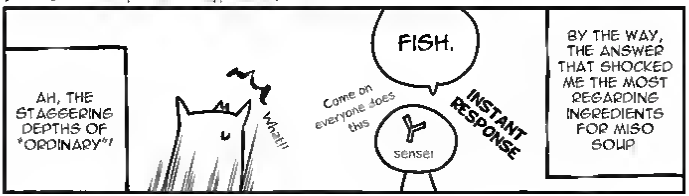
味噌汁でカンパイ！
②巻よりレシピ抜粋


IT'S FUNNY HOW DIFFERENT THE RESPONSES ARE
OH, IT'S PRETTY AVERAGE
CABBAGE!
WHAT!?
A passing editor
WHAT!?
AFTERWORD DE KANPAI!!
DURING THIS TURBULENT TIMES WHEN THE QUESTION "WHAT DO YOU LIKE IN YOUR MISO SOUP?" HAS GOTTEN POPULAR...
THANK YOU SO MUCH FOR PICKING UP VOLUME 2! THIS IS SASANO.
NO MISO SOUP, NO LIFE.

↑ People get surprised when you are surprised


I thought elementary sch'd w/ uniform, jr'high school
MY ELEMENTARY HAD A UNIFORM
Sweet egg rolls are the standard
I CAN'T BELIEVE PEOPLE SWEETEN THE EGG ROLLS
FROM MISO SOUP, TO MOTHER'S DISH, TO CHILDHOOD TALES...
My favorite snack
MY MIDDLE SCHOOL USED REGULAR SLIPPERS INSTEAD OF UWABAKI
YOU SEE CHOCO-BANANA IN MANGA PRETTY OFTEN, BUT I NEVER SAW ONE IN REAL LIFE
WE JUST WORE SHOES !!
!? !?
YIKES...
STORM OF DISCONNECTS BETWEEN "MY STANDARD" AND OTHERS.
Friend
YOU HAD A CHAPTER ON MISO SOUP THAT GOES WITH BREAD, BUT WE DO THAT PRETTY OFTEN WITH REGULAR MISO SOUP...
Our family likes to have miso soup with anything
FOR REAL?

[TL NOTE] Uwabaki= Japanese=indoor slippers, mainly for school


AH, THE STAGGERING DEPTHS OF "ORDINARY"!
What!!
FISH.
Come on everyone does this
sensei
INSTANT RESPONSE
BY THE WAY, THE ANSWER THAT SHOCKED ME THE MOST REGARDING INGREDIENTS FOR MISO SOUP

Grew up on an island ↑

SEASONAL CHANGE!
Winter Clothes
Navy blue high sox or black tights Depends on the temperature
Clothes
This is how it looks without the upper jacket It's a jumper skirt
Summer Clothes
Double necked white socks

味噌汁でカンパイ！②

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